Claims

1. A method for reducing effect of a fructosyl lysine compound in assay of fructosyl peptide or fructosyl amino acid, characterized by comprising causing an enzyme for assaying fructosyl peptide or fructosyl amino acid to act specifically on fructosyl peptide or fructosyl amino acid at a pH of 4.0 to 7.0 and measuring the resultant product at a pH of 4.0 to 7.0.

2. A method for reducing effect of a fructosyl lysine compound in assay of a glycated protein contained in a glycated protein-containing sample, characterized by comprising treating the sample with a protease to thereby release free fructosyl peptide or fructosyl amino acid, causing an enzyme for assaying fructosyl peptide or fructosyl amino acid to act specifically on the released fructosyl peptide or fructosyl amino acid at a pH of 4.0 to 7.0, and measuring the resultant product at a pH of 4.0 to 7.0.

3. A method according to claim 2, wherein the glycated protein is glycated hemoglobin.

4. A method according to claim 2 or 3, wherein the protease is derived from a microorganism belonging to the genus *Bacillus*, *Aspergillus*, or *Streptomyces*, or is obtained from a gene of the microorganism through a gene recombination technology.

5. A method according to any one of claims 1 to 4, wherein the fructosyl peptide is fructosyl valylhistidine.

6. A method according to any one of claims 1 to 4,

wherein the fructosyl amino acid is fructosyl valine.

7. A method according to any one of claims 1 to 6, wherein the enzyme for assaying fructosyl peptide or fructosyl amino acid is a fructosyl peptide oxidase.

8. A method according to any one of claims 1 to 7, wherein the product is hydrogen peroxide.

9. A reagent for assaying glycated protein with reduced effect of a fructosyl lysine compound, which contains at least (A) a protease, (B) an oxidase which specifically acts on fructosyl peptide or fructosyl amino acid at a pH of 4.0 to 7.0 to thereby produce hydrogen peroxide, and (C) a reagent for measuring hydrogen peroxide.

10. A method for reducing effect of a fructosyl lysine compound in assay of fructosyl peptide or fructosyl amino acid, characterized by comprising causing at least the following (A) to (C) to act on fructosyl peptide or fructosyl amino acid at a pH of 4.0 to 7.0:

(A) an enzyme for assaying fructosyl peptide or fructosyl amino acid,

(B) a reagent for measuring hydrogen peroxide, and

(C) a glucosone-oxidizing and decomposing enzyme.

11. A method for reducing effect of a fructosyl lysine compound in assay of glycated protein contained in a sample, characterized by comprising treating the sample with a protease to thereby release fructosyl peptide or fructosyl amino acid, and causing at least the following (A) to (C) to act on the released fructosyl peptide or fructosyl amino acid

at a pH of 4.0 to 7.0:

(A) an enzyme for assaying fructosyl peptide or fructosyl amino acid,

(B) a reagent for measuring hydrogen peroxide, and

(C) a glucosone-oxidizing and decomposing enzyme.

12. A method according to claim 11, wherein the glycated protein is glycated hemoglobin.

13. A method according to claim 11 or 12, wherein the protease is derived from a microorganism belonging to the genus *Bacillus*, *Aspergillus*, or *Streptomyces*, or is obtained from a gene of the microorganism through a gene recombination technology.

14. A method according to any one of claims 10 to 13, wherein the fructosyl peptide is fructosyl valylhistidine.

15. A method according to any one of claims 10 to 13, wherein the fructosyl amino acid is fructosyl valine.

16. A method according to any one of claims 10 to 15, wherein the enzyme for assaying fructosyl peptide or fructosyl amino acid is a fructosyl peptide oxidase.